



Recipe of the Week

APPLE PASTE

Perfect for the cheeseboard

Ingredients

1.5kg Granny Smith apples

Juice of 1 lemon

400 – 500g white sugar

Method

1. Coarsely chop apples, including skin and cores, place in a pan, add enough water to just cover, simmer gently until soft (20minutes)
2. Drain then push through a sieve to form a puree
3. Weigh puree then transfer to a clean pan, along with lemon juice and half the weight in sugar
4. Cook on low heat for 1½ - 2 hours or until mix is thick and smooth, and starting to come away from sides
5. Transfer to a 22cm x 12cm tin. Cool and let set
6. Paste can be turned out, wrapped in baking paper and stored in airtight containers

Recipe courtesy Cuisine magazine, NZ Gardener Garden Diary 2018